

2006 MCPHERSON CABERNET SAUVIGNON

With a focus on traditional winemaking craftwork and state-of-the-art technology, the McPherson wines are designed to be easy-drinking, fruit driven styles with generous mouth-filling flavours. For almost 30 years the McPherson family have been committed to producing high quality wines at an affordable price and Andrew McPherson's philosophy remains unchanged, "we make wine for the consumer, not other winemakers."



VINTAGE INFORMATION

Region	South Eastern Australia
Varietal	100% Cabernet Sauvignon
Alcohol	13.5%
Best Consumed	2007 - 2010

WINEMAKING / VITICULTURE

The grapes for this Cabernet Sauvignon were picked and crushed during the cool of night, thus ensuring the retention of varietal character, while modern winemaking techniques were employed throughout. Cold maceration of the fruit prior to fermentation helped to bring out colour and the wine's primary varietal characters – such as blackcurrant and herbal fruit flavours. While still fermenting, the wine was transferred onto medium toast, French oak where it then spent several months, giving the wine a subtle smoke and spice character and adding a further dimension to the overall style. The inclusion of some high quality central Victorian fruit in the blend has improved both the colour and flavour profiles of the wine.

HARVEST NOTES

Conditions in 2006 started very well. A cool spring occurred with good rains – vital during the growing season. Some hot days and nights in the middle of summer caused some distress; however the vines proved to be remarkably resilient - although vintage did arrive a little earlier than usual. To ensure good structure in the wines, picking commenced at lower sugar levels this year. The resultant wines are slightly lower in alcohol, but all have lovely elegant, ripe fruit flavours.

WINE DESCRIPTION

This wine is a dense inky-purple colour with an enticing, perfumed nose displaying redcurrant, blackberry and chocolate notes and concentrated berry flavours. The palate is powerful, yet elegant with well-integrated fruit, some spicy French oak and fine-grained tannin to finish.

FOOD RECOMMENDATIONS

A classic partner for grilled rib eye, served with a pepper sauce. McPherson Cabernet Sauvignon also pairs well with blue cheeses and vintage cheddars.